

thermomix

VORWERK

Hundreds and Thousands Biscuits

TM 5

Total: 15min

Preparation: 5min

50 piece(s)

easy

Ingredients

Hundreds and Thousands Biscuits

- 250 grams Unsalted Butter (room temp)
- 250 grams sugar (raw or white)
- 1 egg (lightly beaten)
- 1 tsp vanilla extract
- 1 pinch salt
- 500 grams plain flour
- 1/2 tsp baking powder
- 1 tbsp Milk

Royal pink icing

- 200 grams white sugar (must be white)
- 1 egg white
- 1/4 tsp lemon juice
- pink food colouring
- hundreds and thousands

Preparation

Hundreds and Thousands biscuits

Add the sugar to the mixing bowl and mill for 5 secs speed 6.

Add the butter to the mixing bowl and mix in with the sugar for 1 min speed 4.5.

Scrape down the sides and mix again for 1 min speed 4.5, until its light in colour nice and fluffy.

Add the lightly beaten egg and vanilla and mix for 10 sec speed 4.

Add the Flour, baking powder, salt and milk and mix for 10-20 sec speed 6.

Scrape down the sides and mix again for 10-20 sec speed 6, mixture should come together and resemble crumbs but won't be brought together entirely.

Now tip the mixture out onto a Thermomat or lightly floured board and bring it altogether by hand into a ball shape.

Now halve the mixture and roll out onto some glad wrap and form into a long sausage like rectangular shape and pop into the fridge or freezer until firm.

Once the mixture is firm, use a sharp (thin) Knife to slice off your biscuit shapes at around 5mm thick, pop them onto a baking tray lined with baking paper and bake for 10-15 mins at 180c or until they have turned a light golden colour.

Next allow them to cool slightly before popping them onto a cooling rack.

Royal Pink Icing.

**Place the sugar into the bowl and mix at speed 10 for 30 secs.

**Add the egg white and lemon juice and mix at speed 6 for 10 secs.

**Add the pink food (as much as you need to achieve the desired colour) colouring and mix at speed 6 for 10 seconds.

**The icing may be a little runny but if you leave it sit for a bit it will start to thicken, once its a little thicker spread onto the cooled biscuits and then dip them into the hundreds and thousands and leave them to sit on the cooling rack to set.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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